

The Fork Dinner

Small Plates

***Oysters On the ½ Shell**

House Mignonette

½ dozen or dozen

\$24/\$48

Fresh Half Dungeness Crab

Served Chilled in the Shell

Cocktail Sauce & Drawn Butter

\$30

Cajun White Shrimp

& Three Cheese Grits

\$18

add Bacon or Andouille \$2

***Taylor Clams**

Bacon Balsamic Vinaigrette

\$20

Fried Green Tomatoes

Goat Cheese Remoulade

\$16

Cast Iron Baked Brie

Smoked Almonds, Apricot & Cherries

Caramelized Onion & Molasses Syrup

\$16

Southern Hush Puppies

\$16

Salads

Avocado, Tomato & Cucumber

Preserved Lemon Vinaigrette

Crumbled Gorgonzola

\$12

***Fork Caesar**

Parmesan Crisp & White Anchovy

\$12

Green Salad

Sherry Vinaigrette

\$10

Dinners

Dry-Aged Cut of the Week

Andouille, Corn & Fingerlings

Gorgonzola-Shallot Compound Butter

\$48

Fresh Whole Dungeness Crab

Served Chilled in the Shell

Cocktail Sauce & Drawn Butter

\$60

Low Country Bouillabaisse

Dungeness Crab & White Shrimp

Taylor Mussels & Clams

Potato & Corn

\$48

Pan-Seared Halibut

House Made Angelhair

Pancetta, French Beans & Beech Mushrooms

\$42

Southern Fried Game Hen

Spicy Smoked Honey

Country Captain with Rice Grits

\$36

Slow-Cooked Pork Ribs

Rosemary-Citrus BBQ

Buttermilk Potato Puree

Peach & Tomato Salsa

\$38

Roasted Squash

Rice Grits, Pecans, Peaches & Goat Cheese

\$32

*The Skagit County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. *Items marked with an asterisk may be served rare or undercooked. A 20% gratuity may be added to parties of 6 or more. Thank you for joining us!